SAFETY INSTRUCTIONS

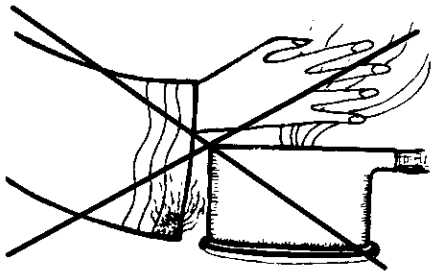
Information in the Safety Instruction section covers all electric cooking appliances. **You may find some information that does not pertain to your particular appliance.** Please review this section before using your cooking appliance.

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock, or personal injury.

PROPER INSTALLATION – Be sure your appliance is properly installed and grounded by a qualified technician.

NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.

STORAGE ABOVE RANGE – To eliminate the hazard of reaching over hot surface elements, cabinet storage should not be provided directly above a unit. If provided, storage should be limited to infrequently used items that can be safely stored in an area subjected to heat. Temperatures may be unsafe for some items such as volatile liquids, cleaners, or aerosol sprays. If cabinet storage is provided, installation of a range hood that projects at least 5–inches beyond the bottom of the cabinet will reduce the hazards associated with such storage.



WEAR PROPER APPAREL – Loose–fitting or hanging garments should never be worn while using the appliance.

USER SERVICING – Do not repair or replace any part of the appliance unless specifically recommended in the Use and Care Book. All other servicing should be referred to a qualified technician. Always disconnect unit or cut–off power to unit before any servicing.

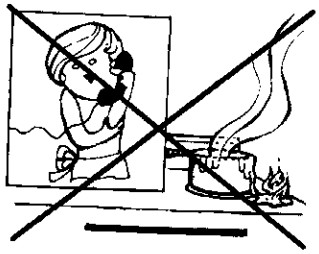
STORAGE IN, ON OR NEAR APPLIANCE – Do not store or use gasoline or other flammable materials, vapors and liquids in the oven, near surface units or in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion. Do not use cooktop or oven as a storage area for food or cooking utensils.

DO NOT USE WATER ON GREASE FIRES – Smother fire or flame or use dry chemical or foam–type extinguisher, if available or sprinkle heavily with baking soda.

USE ONLY DRY POTHOLDERS – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloths.

SURFACE COOKING UNITS:
USE PROPER PAN SIZE – This appliance is equipped with one or more surface elements of different sizes. Select utensils having flat bottoms large enough to cover the surface element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTINGS – Boilover causes smoking and greasy spillovers that may ignite.



TO PREVENT DAMAGE TO RANGE, never operate a surface unit without a pan in place and never allow a pan to boil dry.

MAKE SURE DRIP BOWLS ARE IN PLACE – Absence of these bowls during cooking may subject wiring or components underneath to damage.

PROTECTIVE LINERS – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the Use and Care Book. Improper installation of these liners may result in a risk of electric shock, or fire.

SAFETY INSTRUCTIONS

GLAZED COOKING UTENSILS – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range–top service without breaking due to the sudden change in temperature.

UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT EXTEND OVER ADJACENT SURFACE UNITS – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface elements.

DO NOT SOAK REMOVABLE HEATING ELEMENTS – Heating elements should never be immersed in water. Immersing element in water would damage insulating material inside element.

OVENS:
USE CARE WHEN OPENING DOOR – Let hot air or steam escape before removing or replacing food.

DO NOT HEAT UNOPENED FOOD CONTAINERS – Build–up of pressure may cause container to burst and result in injury.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its film cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

KEEP OVEN VENT DUCTS (located under rear element; rear corner of cooktop; between oven door and control panel of wall oven or on backguard) **UNOBSTRUCTED**. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.

PLACEMENT OF OVEN RACKS – Always place oven racks in desired location while oven is cool. If rack must be moved while hot, use care to avoid contact of potholder with oven element.

VENTILATING HOODS:
CLEAN VENTILATING HOODS FREQUENTLY – Grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.

IMPORTANT SAFETY NOTICE AND WARNING
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the appliance is engaged in the self–clean cycle there may be some low–level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the appliance to the outdoors during the self–clean cycle.

DEEP FAT FRYERS:
Use extreme caution when moving the grease kettle or disposing of hot grease.

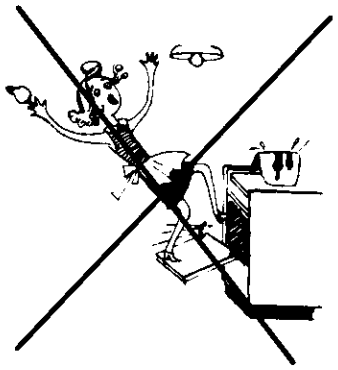
DO NOT TOUCH SURFACE ELEMENTS OR OVEN ELEMENTS, AREAS NEAR ELEMENTS OR INTERIOR SURFACES OF OVEN – Elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements or interior surfaces of oven until they have had sufficient time to cool. Among these areas are the cooktop, surfaces facing the cooktop, oven vent opening and surfaces near this opening, oven door, and oven window. Also, do not allow aluminum foil, meat probes or any other metal object, other than a utensil on a surface element, to contact heating elements.

ANTI–TIP BRACKET:
WARNING: To reduce the risk of tipping of the appliance from unusual usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti–tip device. To check if device is installed properly: Use a flashlight and look underneath range to see that one of the rear leveling legs is engaged in the bracket slot. When removing appliance for cleaning, be sure anti–tip device is engaged when range is replaced. The anti–tip device secures the rear leveling leg to the floor, when properly engaged.

SAFETY INSTRUCTIONS

ADDITIONAL INFORMATION:
After appliance is installed, be certain all packing materials are removed from the appliance before operating the unit. If appliance is installed near a window, take steps to prevent curtains from blowing over surface elements creating a fire hazard.

Care should be given to location of appliance. Be sure floor covering under appliance, walls adjacent to appliance, cabinetry adjacent to appliance, and other materials adjacent to appliance can withstand prolonged heat. This is a heavy appliance and can settle into soft floor coverings such as cushioned vinyl. Use care when moving range on this type of floor covering.



OVEN DOOR
Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

CIRCUIT BREAKER OR FUSE – Locate and mark breaker or fuse. Never replace a blown fuse or reset a breaker until you know what has caused the problem. Always replace a blown fuse with one of the correct amperage, do not use a substitute.

CONTROL KNOBS – Turn off control at the completion of a cooking operation.

SELF–CLEANING OVEN:
Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self–clean oven. Clean only parts listed in this booklet. Before self–cleaning the oven, remove broiler pan, oven racks, and other utensils.

CAUTION: DO NOT LEAVE FOOD OR COOKING UTENSILS, ETC., IN OVEN DURING THE SELF–CLEANING MODE OF OPERATION.

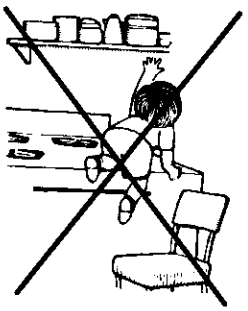
ATTENTION: NE LAISSER AUCUN ALIMENT, USTENSILE DE CUISINE, ETC., DANS LE FOUR DURANT LE CYCLE D'AUTONETTOYAGE.

On some models, a fan should be heard during the self–clean cycle. If not, cancel clean cycle and call a serviceman before self–cleaning again. (Refer to CONTENTS on front cover for location of self–clean instructions and fan information.)

SMOOTHTOP COOKTOP:
Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately. Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

DO NOT LEAVE CHILDREN ALONE – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. CAUTION: Do not store items of interest to children in cabinets above an appliance or on the backguard of a range.

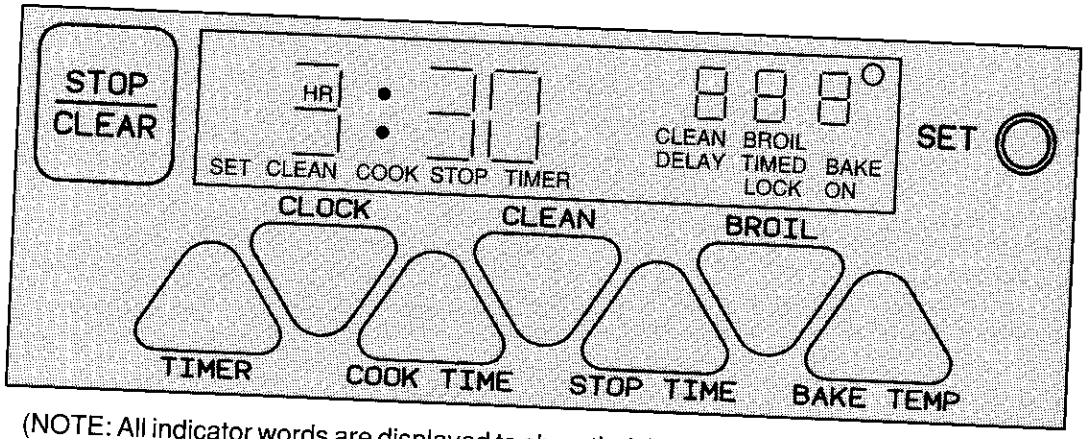
Children climbing on the appliance to reach items could be seriously injured. Children must be taught that the appliance and utensils in or on it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.



IN CASE OF FIRE:
1. Turn off appliance and ventilating hood.
2. Use dry or foam–type extinguisher or baking soda to smother flame. Never use water on a grease fire.
3. If fire is in oven, smother by closing oven door.
4. If fire is in a pan on the surface unit, cover pan.

– SAVE THESE INSTRUCTIONS –

ELECTRONIC CONTROLLER



(NOTE: All indicator words are displayed to show their location. When oven or timer is not in use, indicator words are not displayed. Indicators are only displayed when oven is set for a cook, delayed cook, clean or timer operation.)

CLOCK

1. Press CLOCK.
2. Turn SET knob until display shows correct time of day.
3. Press STOP/CLEAR.

When power is first supplied to oven or if there has been a power failure, the display will flash. Follow above instructions to set clock.

CLEAN

1. Close door.
2. Move door lock lever to locked position.
3. Press CLEAN pad. ("door" will flash in display and beeps will sound if door is not locked.)
4. Oven will automatically clean for 3 hours. Select 2 or 4 hours by turning the SET knob.

See page 5 for additional information.

BROIL

1. Press BROIL.
2. Turn SET knob clockwise to select HI broil or counter clockwise to select LO broil.

See page 9 for additional information.

TIMER

1. Press TIMER.
2. Turn SET knob to desired time.

TIMER starts automatically. 3 beeps signal the end of the timing operation and the time–of–day reappears in the display.

To cancel: Press TIMER and hold for 3 seconds. Time of day will reappear after a slight delay.

TO CANCEL AN OPERATION:
Press STOP/CLEAR to cancel a cook or clean operation.

COOK TIME/STOP TIME

To begin cooking immediately:

1. Press BAKE TEMP. Enter oven temperature with SET knob.
2. Press COOK TIME. Enter desired cooking time by turning the SET knob.

To delay the start of cooking:

1. Press BAKE TEMP. Enter oven temperature with SET knob.
2. Press COOK TIME. Enter cooking time with SET knob.
3. Press STOP TIME. Enter time you wish food to stop cooking with SET knob.

The oven will automatically turn on and off at the preset times.

Press STOP/CLEAR to cancel end–of–cooking beeps. See page 6 for additional information.

BAKE TEMP

1. Press BAKE TEMP.
2. Turn SET knob until desired oven temperature appears in the display.

See pages 7 to 8 for additional information on baking and roasting.

ADDITIONAL INFORMATION

A beep sounds each time a pad is pressed. Three beeps signal the end of an operation.

If a fault code (ex: F 2) is displayed and beeps sound, press STOP/CLEAR if fault code continues, see page 12.

Function pads on some models are round – they operate as described in this booklet.

FEATURES

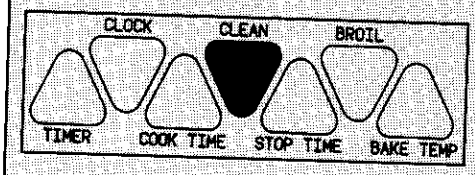
SELF–CLEAN OVEN

The self–clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven.

TO OPERATE:

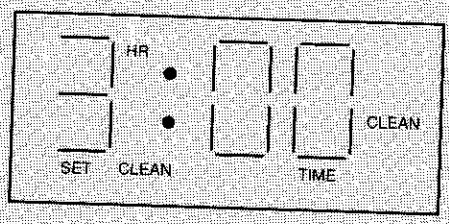
1. Close door and move door lock lever to the right (locked position).

2. Press CLEAN.



If door is not locked as described, "door" will flash in the display.

3. When the CLEAN pad is pressed, the oven will automatically clean for 3 hours.



A shorter (2 hour) or longer (4 hour) clean cycle can be selected by turning the SET knob.

TO CANCEL CLEAN CYCLE:

1. Push **STOP/CLEAR**.
2. If the LOCK indicator is not displayed, the oven door can be unlocked.

   If the LOCK indicator is displayed, allow oven to cool (up to one hour). Once LOCK indicator turns off, the door can be unlocked.

Door and lock lever may be damaged if the lock lever is forced to the left before the LOCK indicator turns off.

If two wall ovens are stacked one above the other: Self–clean one oven at a time for optimum cleaning results.

BEFORE SELF–CLEANING

Remove all pans from the oven. The racks may be left in, but will discolor and may not slide easily after cleaning.

Turn off oven light before clean cycle. The life of the bulb may be shortened if left on during the clean cycle.

Clean oven frame, door frame and around the oven vent with a non–abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.

Do not use oven cleaners or oven liner protective coatings of any kind on the self–clean oven finish or around any part of the oven.

To prevent damage, do not clean or rub the gasket around the oven door. The gasket is designed to seal in heat during the clean cycle.

DURING SELF–CLEANING

When the door is locked and the CLEAN pad is pressed, the oven automatically begins to heat to cleaning temperatures.

As the oven reaches cleaning temperatures, the LOCK indicator will turn on to show that an internal lock mechanism has engaged. At this point, the oven door can not be unlocked and opened.

A fan sound can be heard during the clean cycle.

To prevent damage to the door and lock lever, do not force the lock lever to the left when the LOCK indicator is displayed.

About one hour after the completion of the clean cycle, the internal lock will disengage and the LOCK indicator will turn off. At this point, the lock lever can be moved to the left (unlocked position) and the door opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is left in the oven, smoke and odor may occur.

As the oven heats and cools, you my hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.

AFTER SELF–CLEANING

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine, hair–like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

FEATURES

AUTOMATIC OVEN COOKING

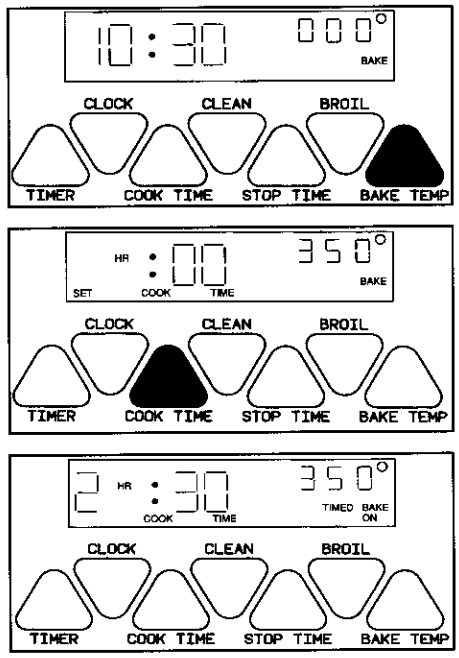
Automatic cooking feature is used to turn the oven on and off at the preset time–of–day. This feature can be used to delay the start of a cooking operation.

The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time–of–day.

TO BAKE BY TIME with immediate START:

1. Press BAKE TEMP pad. BAKE lights in the display.
2. Enter oven temperature with the SET knob.
3. Press COOK TIME pad. SET COOK TIME flashes in the display.
4. Enter cooking time (how long you wish food to cook) with the SET knob.

   TIMED BAKE ON lights in the display. The oven automatically turns on and the display begins to count down.
5. At the end of the preset cooking time, the oven automatically turns off.
6. Press STOP/CLEAR pad to cancel end–of–cooking beeps.



GENERAL INFORMATION

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafoods or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

If you delay in entering a complete program, the oven may turn on. Just continue entering the program as described.

To reset or cancel the program: Press the STOP/CLEAR pad.

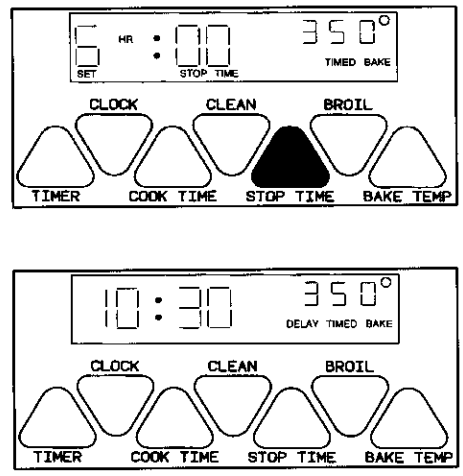
After setting the Automatic Cooking feature, press the CLOCK pad and the time–of–day will reappear in the display. TIMED BAKE ON, "DELAY BAKE" or DELAY TIMED BAKE and the oven temperature will remain in the display as a reminder that the oven is set for a cooking operation.

At end of cooking, continuous beeps will sound. Press STOP/CLEAR pad to cancel beeps.

TO BAKE BY TIME with delayed START:

1. Follow steps 1, 2, 3 and 4 above.
2. Press STOP TIME pad. SET STOP TIME flashes in the display.
3. Enter the time you wish the oven to turn off by turning the SET knob. Depending on your model, either DELAY TIMED BAKE or "DELAY BAKE will light in the display and the time of day will then reappear.

   The oven will automatically turn on in time to have the food cooked by the preselected STOP TIME. The oven will automatically turn off at the preset stop time.
4. Press STOP/CLEAR pad to cancel end–of–cooking beeps.



EXAMPLE

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press BAKE TEMP pad.
2. Turn SET knob until 350° appears in the display.
3. Press COOK TIME pad.
4. Turn SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
5. Press STOP TIME pad.
6. Turn SET knob until 6:00 appears in the display.

The oven will turn on at 3:30; cook the food for 2 1/2 hours, and will automatically turn off at 6:00.

USING YOUR OVEN

OVEN CHARACTERISTICS

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with your new range. Please expect some differences with this new range.

IMPORTANT

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING A COOKING OPERATION. If the door lock lever is moved to the lock position, the cooking operation will automatically be cancelled and "door" will appear in the display.

FAN

This unit is equipped with a fan which automatically turns on whenever the oven is set for cooking or cleaning. The fan will automatically turn off when the unit has cooled.

OVEN RACKS

The two oven racks are designed with a "lock–stop" position to keep racks from accidentally coming completely out of the oven.

To remove: Be sure rack is cool. Pull rack out to the "lock–stop" position. Tilt up and continue pulling until rack releases.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock–stop" position to be sure rack is correctly replaced.

RACK POSITIONS:

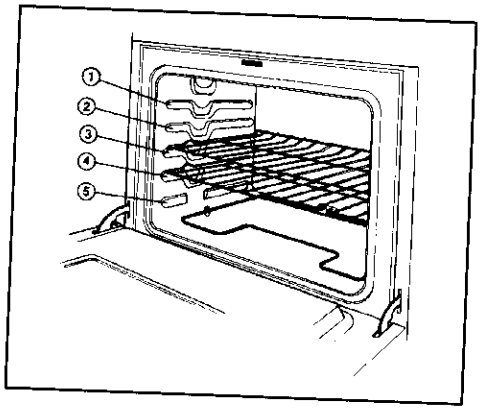
RACK 1 (top of oven) used for broiling thin non–fatty foods such as fish.

RACK 2 used for two–rack baking or broiling thicker cuts of meat.

RACK 3 used for most one–rack baking and for roasting some meats.

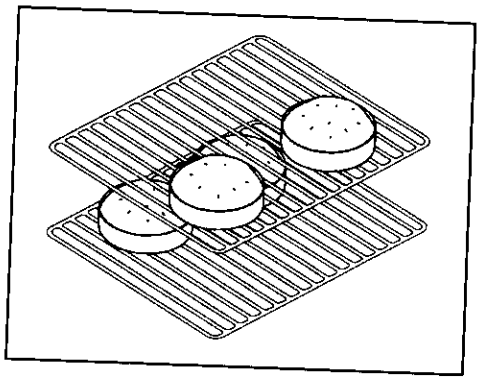
RACK 4 used for one or two rack baking and roasting large meats, cooking larger foods and for baking angel food cake or pie shells.

RACK 5 used for roasting turkey or baking angel food cake or pie shells.



HINTS

If cooking on two racks, stagger pans so one is not directly over the other. Use rack positions 2 and 4 or 2 and 5, when cooking on two racks.



Use racks 2 and 4 when baking layer cakes. Use racks 2 and 5 when baking cookies or biscuits on a cookie sheet.

For optimum baking results of cakes, cookies or biscuits, use one rack. Position rack so food is in the center of the oven. Allow 2 inches between edge of utensil and the oven sides or adjacent utensils.

NEVER place pans directly on the oven bottom.

Do not cover entire rack with aluminum foil or place foil directly under cookware. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the rack containing the pan.

PREHEATING

Preheating is necessary for baking. Allow oven to heat for 10 to 15 minutes before adding food.

It is not necessary to preheat oven for roasting. It is not necessary to preheat for broiling unless darker browning is desired or if cooking thin (3/4–inch) steaks. Allow broil element to preheat 3 to 5 minutes.

Selecting temperature higher than desired will NOT preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

To preheat: Set oven for baking and allow the oven to heat until display shows the preset temperature. Depending on your model, either 75 or 100 will appear in the display until the oven reaches 100°F. If the oven temperature is above 100°, the display will show the actual oven temperature. The display will then show the oven temperature in 5° increments until the oven reaches the preset temperature.

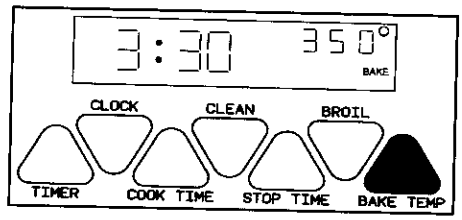
Once the preset temperature is reached, and the oven temperature has stabilized, a single beep will sound.

If the oven temperature is changed after preheating, a beep will signal that the oven has reached the new temperature setting.

USING YOUR OVEN

TO SET OVEN:

1. Press BAKE TEMP. BAKE indicator turns on.
2. Turn SET knob until desired temperature is displayed.
3. BAKE ON indicator and oven immediately turn on. Preheat oven for all baking operations.
4. Place food in oven when oven has preheated to set temperature.
5. Check food at minimum time. Cook longer if necessary.
6. Press **STOP/CLEAR** to cancel the operation.



COMMON BAKING PROBLEMS AND WHY THEY HAPPEN

PROBLEM	CAUSE
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Temperature set too low or baking time too short. Oven not level. Undermixing. Too much liquid.
Cake high in middle.	Temperature set too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls. Incorrect rack position.
Cake falls.	Too much shortening or sugar. Too much or too little liquid. Temperature set too low. Old or too little baking powder. Pan too small. Oven door opened frequently. Added incorrect type of oil to cake mix. Added additional ingredients to cake mix or recipe.
Cakes, cookies, biscuits don't brown evenly.	Incorrect rack position. Oven door not closed properly. Door gasket not sealing properly. Incorrect use of aluminum foil. Oven not preheated. Pans darkened, dented or warped.
Cakes, cookies, biscuits too brown on bottom.	Oven not preheated. Pans touching each other or oven walls. Incorrect rack position. Incorrect use of aluminum foil. Placed 2 cookie sheets on one rack. Used glass, darkened, stained, warped or dull finish metal pans. (Use a shiny cookie sheet.)

For optimum results, bake on one rack. If baking cakes on two racks, place pans toward front of oven on upper rack and pans toward back of oven on lower rack.

Follow utensil manufacturer's instructions for oven temperature. Glassware and dark utensils such as Ecko's Baker's Secret require lowering the oven temperature by 25° F.

PROBLEM	CAUSE
Cakes don't brown on top.	Incorrect rack position. Temperature set too low. Overmixing. Too much liquid. Pan size too large or too little batter in pan. Oven door opened too often.
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Temperature set too high. Baking time too long. Pans too close to each other or oven walls.
Uneven texture.	Too much liquid. Undermixing. Temperature set too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing or at too high a speed. Temperature set too high.
Cakes crack on top.	Batter overmixed. Temperature set too high. Too much leavening. Incorrect rack position.
Cake not done in middle.	Temperature set too high. Pan too small. Baking time too short.

If additional ingredients were added to mix or recipe, expect cooking time to increase.

Pie crust edges too brown.	Temperature set too high. Pans touching each other or oven walls. Edges of crust too thin.
Pies don't brown on bottom.	Used shiny metal pans. Temperature set too low.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Used shiny metal pans.

USING YOUR OVEN

HOW TO BROIL

Broiling is a method of cooking tender meats by direct heat under the element. The cooking time is determined by the distance between the meat and the element, the desired degree of doneness and the thickness of the meat.

Broiling requires the use of the broiler pan and insert. The correct position of the insert in the pan is very important. The broiler insert should be placed in the pan so grease will drain freely. Improper use may cause grease fires.

The broiler insert CANNOT be covered with aluminum foil as this prevents fat from draining into pan below. However, for easier cleaning, the broiler pan can be lined with foil.

Do not use disposable broiler pans. They do not provide a separate tray.

Preheat broil element 5 to 10 minutes if darker browning is desired.

TO BROIL:

1. Remove excess fat and slash remaining fat. To help keep meat from curling.
2. Place broiler pan on any of the recommended rack positions. Generally, for brown exterior and rare interior, the meat should be close to the element. Place further down if you want meat well done.
3. Broiling should be done with oven door opened to the broil stop position (opened about 4–inches).
4. Follow suggested times on broiling chart. Meat should be turned once about half way through cooking.
5. Check doneness by cutting a slit in meat near center for desired color.
6. Press STOP/CLEAR pad to cancel a broil operation.

To set oven:

- Press BROIL pad.
- Turn SET knob clockwise to select **HI** for normal broiling.

or

- Turn SET knob counter clockwise to select **LO** for special low temperature broiling.

Use HI BROIL for most broil operations. When broiling longer cooking foods such as pork chops, poultry or thick steaks, select LO BROIL. Low temperature broiling allows food to cook to the well done stage without excessive browning. Cooking time may increase if LO BROIL is selected.

Broil times may need to be increased if range is installed on a 208–volt circuit.

BROILING CHART

TYPE OF FOOD	RACK POSITION	DONENESS	TOTAL TIME
BACON	#2	Well Done	6 to 10 minutes
BEEF STEAKS			
1–inch thick	#2	Rare	10 to 14 minutes
	#2	Medium	15 to 18 minutes
	#2	Well Done	19 to 22 minutes
1 1/2–inch thick	#2	Rare	18 to 20 minutes
	#2	Medium	22 to 24 minutes
	#3	Well Done	25 to 30 minutes
CHICKEN			**LO BROIL**
Whole, split	#3	Well Done	45 to 60 minutes
Pieces	#3	Well Done	30 to 45 minutes
FISH STEAK OR FILLET 1/2–inch thick	#2	Flaky	10 to 12 minutes
GROUND BEEF PATTIES 3/4 to 1–inch thick	#2	Rare	10 to 13 minutes
		Medium	12 to 15 minutes
		Well Done	15 to 18 minutes
HAM SLICE, precooked			
1–inch thick	#2		12 to 16 minutes
1 1/2–inch thick	#2		21 to 26 minutes
LAMB CHOPS			
1–inch thick	#2	Medium	12 to 15 minutes
		Well Done	16 to 20 minutes
1 1/2–inch thick	#3	Medium	15 to 19 minutes
		Well Done	25 to 30 minutes
PORK CHOPS			
3/4–inch thick	#2	Well Done	15 to 20 minutes
1–inch thick	#2	Well Done	20 to 25 minutes
WIENERS, precooked			
Hot dogs, smoked or Polish sausage, Bratwurst, etc.	#2		8 to 12 minutes

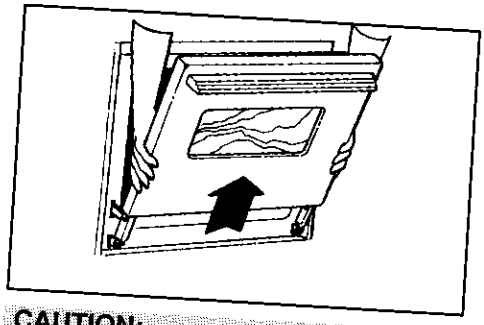
MAINTENANCE

OVEN DOOR

Do not place excessive weight on an open oven door or stand on an open oven door as, in some cases, it could cause the range to tip over, breakage of the door or serious injury.

When opening oven door, allow steam and hot air to escape before reaching in oven to check, add or remove food.

To remove lift–off door: Open door to the "stop" position (opened about 4 inches) and grasp door with both hands at each side. Do not use door handle to lift door. Lift up evenly until door clears the hinge arms.



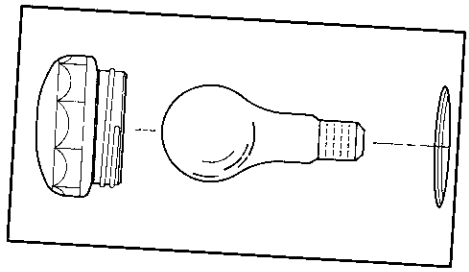
CAUTION:
Hinge arms are spring mounted and will slam shut against the oven if accidently hit. **Never place hand or fingers between the hinges and the front oven frame.** You could be injured if hinge snaps back.

To replace door: Grasp door at each side, align slots in the door with the hinge arms and slide door down onto the hinge arms until completely seated on hinges.

OVEN LIGHT

Before replacing light bulb, DISCONNECT POWER TO OVEN.

To replace oven light: Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry potholder, to prevent possible harm to hands, and very carefully unscrew bulb cover and bulb.



Replace with a 40 watt appliance bulb. Replace bulb cover and reconnect power to oven. Reset clock.

CARE AND CLEANING

PARTS	CLEANING AGENTS	DIRECTIONS Be sure all parts are cool before cleaning. Be sure all parts are properly replaced after cleaning.
Broiler pan & insert	Soap & water. Plastic scouring pad. Soap filled scouring pad.	Remove from oven after use. Cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Baked Enamel: Oven door	Soap & water. Paste of baking soda & water.	Use a dry paper towel or cloth to wipe up spills, especially acid spills, as soon as they occur. (This is especially important for white surfaces.) When surface is cool, wash with soap and water. Do not use abrasive or harsh cleaning liquids and powders or oven cleaners. These will scratch and permanently damage the finish. Dry with a soft cloth.
Glass: Oven window	Soap & water. Paste of baking soda & water. Window cleaning fluid.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven window, never use excessive amounts of water which may seep under or behind glass.
Metal finishes: Trim parts	Soap & water. Paste of baking soda & water.	Wash with soap and water. Remove stubborn soil with paste of baking soda and water. Do not use oven cleaners, abrasive or caustic agents. They will damage the finish.
Oven Elements		Elements are self–cleaning. Soil will burn off as elements are used. Do not spray oven cleaner on elements, electrical hook up or connection.
Oven racks	Soap & water. Cleansing powders & plastic pads. Soap filled scouring pad.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap filled scouring pad. Rinse and dry. Self–clean oven: Racks will permanently discolor if left in the oven during a clean cycle.
Plastic finishes: Door handle, trim, overlay	Soap & water. Paste of baking soda and water. Non–abrasive plastic pad or sponge.	Do not use oven cleaner, powder or liquid cleansers, abrasive or caustic cleaning agents on plastic finishes. These cleaning agents will scratch or marr finish. To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth. When surface is cool, clean with soap and water; rinse, and dry.
Porcelain enamel: See page 5 for self–clean oven.	Mild liquid cleaners, detergent or soap & water. Cleansing powders and non abrasive nylon or plastic pads.	Porcelain enamel is glass fused on metal. It may crack or chip with misuse. Clean with soap and water when parts are cool. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. Surface may discolor or dull if soil is not removed. When surface is cool, clean with warm soapy water. NEVER WIPE OFF A WARM OR HOT ENAMEL SURFACE WITH A DAMP CLOTH. THIS MAY CAUSE CRACKING AND CHIPPING. Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of oven.

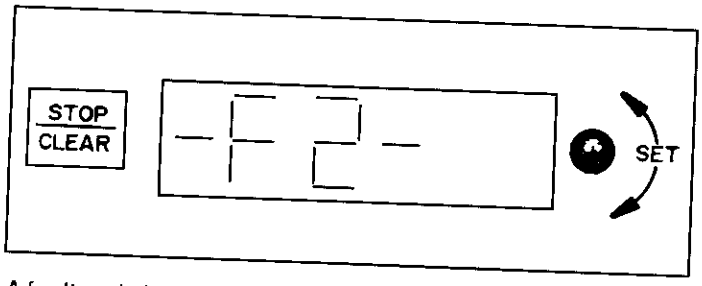
SERVICE

BEFORE CALLING A SERVICER, CHECK THE FOLLOWING:

PART OR ALL OF YOUR OVEN DOES NOT OPERATE	Is the oven plug disconnected from the electrical outlet? • Are house fuses blown or circuit breakers tripped? • Is the oven plug loose or improperly plugged in? Has power supply to your home been interrupted? • Was oven properly set?
CONTROL WILL NOT ACCEPT AN ENTRY	This may indicate a "stuck" pad. Press each of the seven pads to disengage the pad. Then, press STOP/CLEAR pad and reprogram the operation. If the control still does not accept an entry after checking each pad, call the servicer.
FOOD NOT BAKING SATISFACTORILY	Are racks properly in place and in correct position for what you are baking? • Is oven level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended? • Oven temperature is incorrectly set – too low or too high.
OVEN DOES NOT OPERATE	Is the oven disconnected from the electrical power? • Was oven properly set?
OVEN LIGHT DOES NOT WORK	Is bulb loose or burned out?
F PLUS A NUMBER APPEARS IN THE DISPLAY AND A CONTINUOUS BEEP SOUNDS. (EXAMPLE: F 2)	This is called a FAULT CODE. If a fault code appears in the display, press the STOP/CLEAR pad. If the fault code reappears, disconnect power to the oven and call the servicer.

EXPLANATION OF FAULT CODES

Your appliance is equipped with an electronic control featuring built–in, self–diagnostic software. This software continuously monitors the control to insure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps will sound.



A fault code indicates that there may be functional error. As a safety precaution, the control will automatically cancel the program. Follow the procedures described to check the appliance.

DURING NORMAL OVEN COOKING

If a fault code appears in the display and continuous beeps sound, press the STOP/CLEAR pad. Then, reprogram the cooking operation.

If the fault code reappears in the display, call a servicer. Do not use the oven until the control has been serviced. The surface unit can be used.

DURING A SELF–CLEAN CYCLE

If the oven is heavily soiled, excessive smoke and flaring may result in a fault code. If this occurs, press the STOP/CLEAR pad and allow the oven to cool for an hour. Then, reprogram the oven for the clean cycle.

If the fault code reappears in the display, call a servicer. Do not use the oven until the control has been serviced. The surface unit can be used.